ZANUSSI

# BUILT-IN OVEN

# ZBF 360

INSTRUCTION BOOKLET

Please read this instruction booklet before using the appliance

GB

# ⚠ Important Safety Information

**You MUST read hese warnings carefully before installing or using the hob. If you need assistance, contact our Customer Care Department on 08705 727727**

## Installation

- This oven must be installed by qualified personnel to the relevant British Standards.
- This oven is heavy. Take care when moving it.
- Remove all packaging, both inside and outside the oven, before using the oven.
- Do not attempt to modify the oven in any way.

## Child Safety

- This oven is designed to be operated by adults. Do not allow children to play near or with the oven.
- The oven gets hot when it is in use. Children should be kept away until it has cooled.

## During Use

- This oven is intended for domestic cooking only. It is not designed for commercial or industrial purposes.
- Appliances become very hot with use, and retain their heat for long periods after use. Care should be taken to avoid touching heating elements inside the oven.
- **Always stand back from the oven when opening the oven door during cooking or at the end of it to allow any build up of steam or heat to release.**
- Never line any part of the oven with aluminium foil.
- Do not allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements.
- Never place plastic or any other material which may melt in or on the oven.
- Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.
- Do not hang towels, dishcloths or clothes from the oven or its handle.
- Do not use this oven if it is in contact with water and never operate it with wet hands.
- Take great care when heating fats and oils as they will ignite if they become too hot.
- Always use oven gloves to remove and replace food in the oven.
- Ensure that all control knobs are in the OFF position when not in use.
- Do not leave cookware containing foodstuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched ON.
- When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the oven.

## Maintenance and Cleaning

- Only clean this oven in accordance with the instructions.
- The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.
- Never use steam or high pressure steam cleaners to clean the appliance.
- Always allow the oven to cool down and switch off the electrical supply before carrying out any cleaning or maintenance work.

## Service

- This oven should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used.

## Environmental Information

- After installation, please dispose of the packaging with due regard to safety and the environment.
- When disposing of an old appliance, make it unusable, by cutting off the cable. Remove any door catches, to prevent small children being trapped inside.
- The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

**Keep this instruction book for future reference and ensure it is passed on to any new owner.**

# Contents

## For the User


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## For the Installer


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## Guide to use the instructions

The following symbols will be found in the text to guide you throughout the Instructions:

Safety Instructions

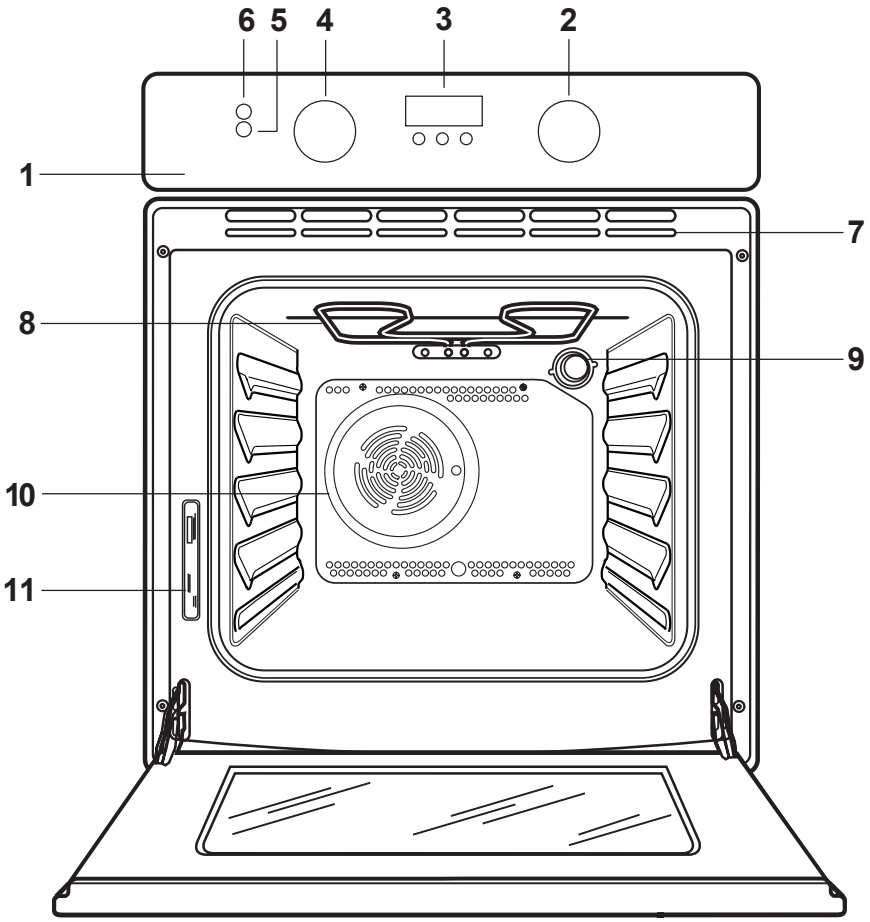
Step by step instructions for an operation

Hints and Tips

Environmental information

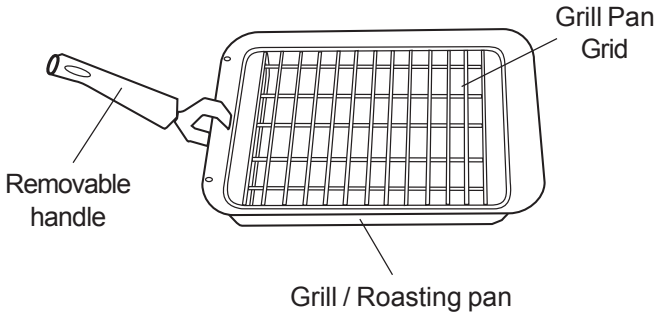
CE This appliance complies with the following **E.E.C. Directives:**
***73/23 - 90/683** (Low Voltage Directive);
***93/68** (General Directives);
***89/336** (Electromagnetical Compatibility Directive) and subsequent modifications.

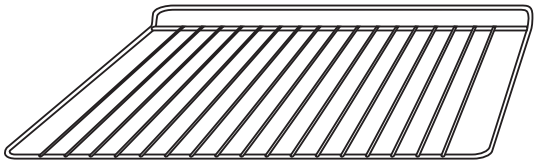
# Description of the Oven




1. Control panel
2. Oven Control Function Knob
3. Electronic Programmer
4. Thermostat Control Knob
5. Thermostat Control Light
6. Mains on Light
7. Air Vents for Cooling Fan
8. Grill
9. Oven Light
10. Oven Fan
11. Rating Plate

## Oven accessories



Anti-tip shelf (x 2)

# Controls

## Oven Function Control Knob (Fig. 1)

**Oven Light** - The oven light will be on without any cooking function.

**Defrost Setting** - This setting is intended to assist in thawing of frozen food.

**Fan cooking** - This allows you to roast or roast and bake simoultaneously using any shelf, without flavour transference.

**Grill** - The heat comes from the top element only.

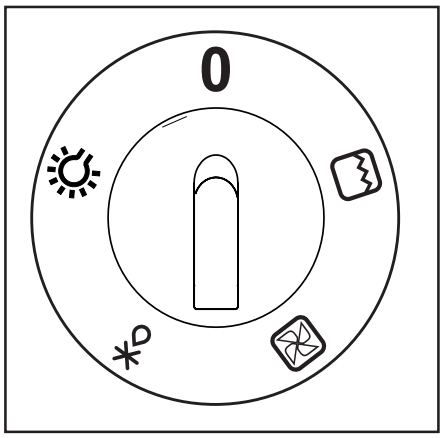



**Fig. 1**

## Thermostat Control Knob (°C)

Turn the thermostat control knob clockwise to select temperatures between 50°C and MAX (230°C) (Fig. 2).

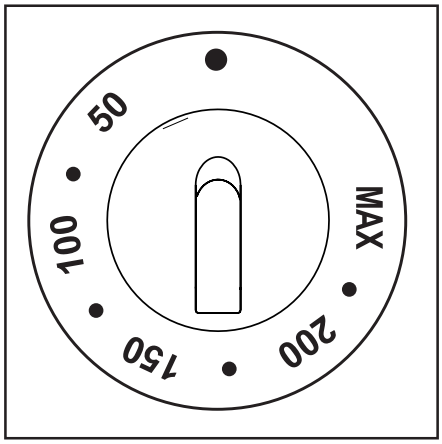



**Fig. 2**

## Thermostat Control Light

The thermostat control light will come on when the thermostat control knob is turned. The light will remain on until the correct temperature is reached. It will then cycle on and off to show the temperature is being maintained.

## Mains on Light

The mains on light will come on when the oven function control knob is set.

## The Safety Thermostat

This oven is provided with a safety thermostat. In case of malfunctioning of the main thermostat, and consequent over-heating, the safety device will stop the power supply to the appliance. If this happens, call your local Service Force Centre. Under no circumstances should you attempt to repair the appliance yourself.

## The cooling fan

The cooling fan operates during cooking. Air is expelled through vents between the oven door and the control panel, as shown in the diagram.
The cooling fan may run on after the oven is switched off to keep the controls cool. This is quite normal.

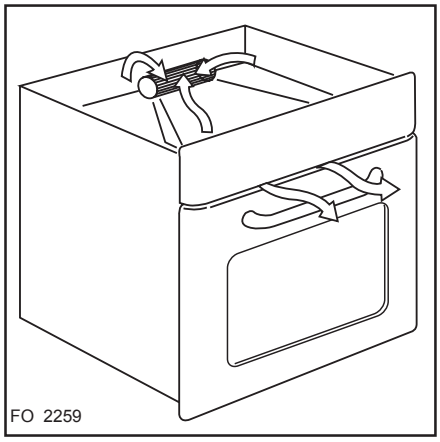



**Fig. 3**

# Before the First Use

*Remove **all packaging**, both inside and outside the oven, before using the oven.*

Before first use, the oven should be heated without food. During this time, an unpleasant odour may be emitted. This is quite normal.

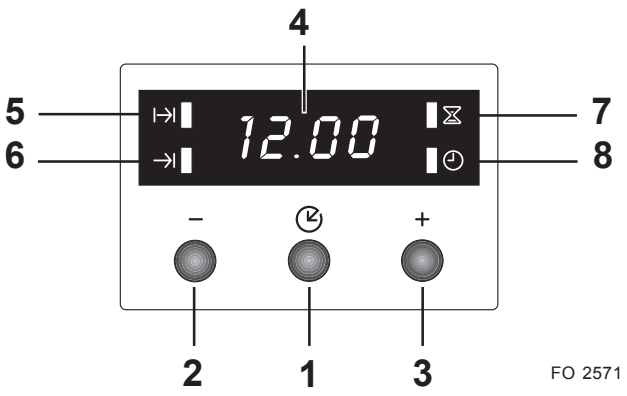
Ensure the room is well ventilated.

**The oven will work only if the time of day has been set.**

1. Set the time of day with the electronic programmer (see chapter "Electronic Programmer").
2. Switch the oven function control knob to fan cooking .
3. Set the thermostat control knob to MAX.
4. Open a window for ventilation.
5. Allow the oven to run empty for approximately 45 minutes.

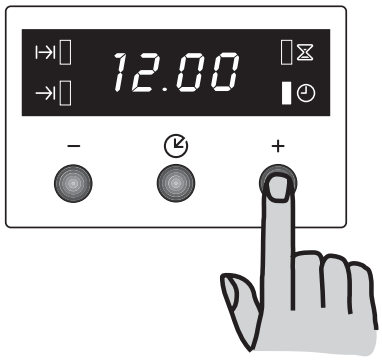
This procedure should be repeated with the grill function for approximately 5-10 minutes.

# Electronic programmer




1. Push button for selecting a function
2. Decreasing control button "–"
3. Increasing control button "+"
4. Display
5. "Cooking Duration" pilot lamp |→|
6. "End of cooking" pilot lamp →|
7. "Minute minder" pilot lamp
8. "Time of day" pilot lamp

**The oven will work only if the time of day has been set.**
However, the oven can also be operated without any programme.




## Setting the time of day

When the power supply is switched on, or after a power failure, the "Time of day" pilot lamp will flash on the display.

**To set the correct time of day:**

1. Press button "+" or "–".
2. After the setting is carried out, wait for 5 seconds: the "Time of day" pilot lamp will go out and the display will show the set time. The appliance is ready for use.

**To reset the correct time of day:**

1. Press button repeatedly to select the "Time of day" function. The relevant pilot lamp will start flashing. Then proceed as described above. The time of day can only be reset if no automatic function (cook duration |→| or end of cooking →|) has been set.

## "Cooking Duration" function |→|

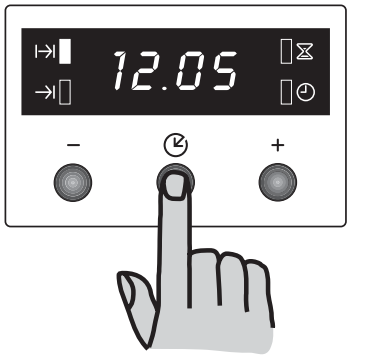
This function allows the oven to automatically switch off at the end of a programmed cooking duration time. Place food in the oven, select a cooking function and adjust the cooking temperature. Press button repeatedly to select the "Cooking Duration" function. The relevant pilot lamp |→| will start flashing. Then, proceed as follows:

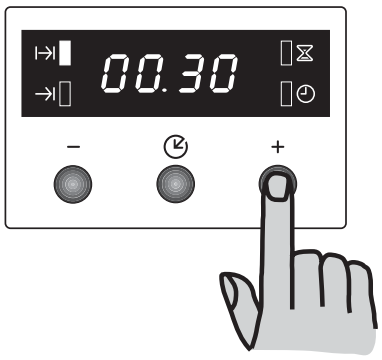
**To set the duration time:**

1. Press button "+" or "–".
2. After the setting is carried out, wait for 5 seconds: the "Cooking Duration" pilot lamp |→| will come on and the display will revert to the time of day.
3. When cooking time is over, the oven will be switched off automatically and an acoustic alarm will be heard, while the pilot lamp will start flashing. Turn the oven function and the thermostat control knob to zero. To switch off the acoustic alarm, press any button. **NOTE:** turning the acoustic alarm off will reset the oven to manual, and if the oven function and the thermostat knobs are not set to zero the oven will start to heat again.

**To cancel the duration time:**

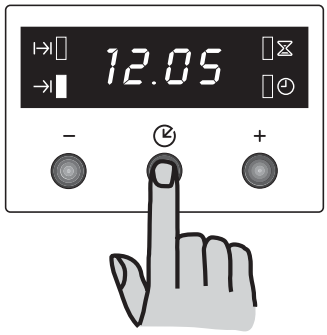
1. Press button repeatedly to select the "Cooking Duration" function. The relevant pilot lamp |→| will flash and the display will show the remaining cooking time.
2. Press button "–" until the display shows "0:00". After 5 seconds the pilot lamp will go out and the display will revert to the time of day.



## “End of cooking” function →|

With this function, you can set the oven to switch off automatically when a programmed end of cooking time is over. Place food in the oven, select a cooking function and adjust the cooking temperature. Press button ◷ repeatedly to select the “End of cooking” function. The relevant pilot lamp →| will start flashing. Then, proceed as follows:

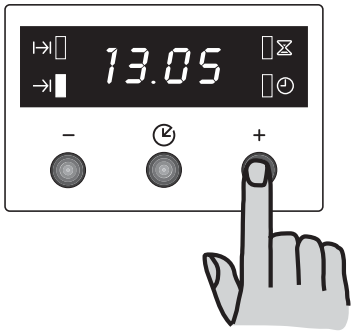



**To set the End of cooking time:**

1. Press button “+” or “▬”.
2. After the setting is carried out, wait for 5 seconds: the “End of cooking” pilot lamp |→| will come on and the display will revert to the time of day.
3. When cooking time is over, the oven will be switched off automatically and an acoustic alarm will be heard, while the pilot lamp will start flashing. Turn the oven function and the thermostat control knob to zero.
   To switch off the acoustic alarm, press any button. **NOTE:** turning the acoustic alarm off will reset the oven to manual, and if the oven function and the thermostat knobs are not set to zero the oven will start to heat again.

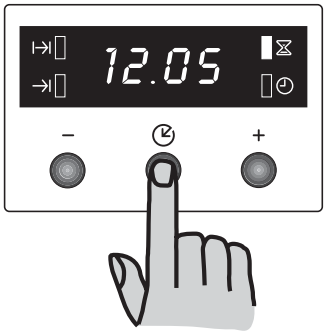
**To cancel the End of cooking time:**

1. Press button ◷ repeatedly to select the “End of cooking” function. The relevant pilot lamp →| will flash and the display will show the programmed End of cooking time.
2. Press button “▬” until the display shows the current time of day. The programmer will beep and the pilot lamp will go out.




## “Cooking duration” |→| and “End of cooking time” →| combined

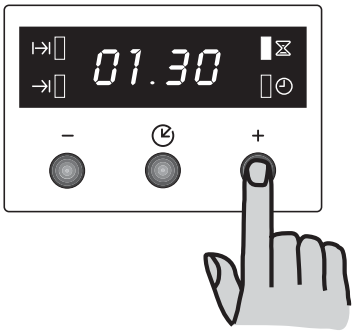
The functions “Cooking duration” and “End of cooking time” can be used simultaneously to set the oven to switch on and off automatically at a later time.




1. With the “Cooking duration” function |→| (carry out the cooking duration setting as described in the relevant chapter) set the duration time. Then, press button ◷: the display will show the programmed setting.
2. With the “End of cooking time” function →| (carry out the End of cooking setting as described in the relevant chapter) set the end of cooking time.
   The relevant pilot lamps will come on and the display will show the time of day. The oven will switch on and off according to the set programmes.

## “Minute minder” function ⧖

The minute minder alarm will sound at the end of a timed period, but THE OVEN WILL REMAIN ON, if it is in use.

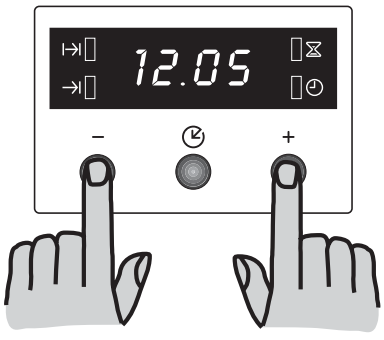



**To set the minute minder:**

1. Press button ◷ repeatedly to select the “Minute minder” function. The relevant pilot lamp ⧖ will start flashing.
2. Then, press button “+” or “▬” (maximum: 2 hours, 30 minutes).
3. After the setting is carried out, wait for 5 seconds: the “Minute minder” pilot lamp ⧖ will come on.
4. At the end of the timed period, the pilot lamp will start flashing and an acoustic alarm will be heard. To switch off the acoustic alarm, press any button.

**To cancel the minute minder:**

1. Press button ◷ repeatedly to select the “Minute minder” function. The relevant pilot lamp ⧖ will flash and the display will show the remaining time.
2. Press button “▬” until the display shows “0:00”. After 5 seconds the pilot lamp will go out and the display will revert to the time of day.




## How to switch off the display

1. Press two or three programmer push buttons simoultaneously and keep them pressed for about 5 seconds. The display will switch off.
2. To switch on the display, press any button.

   **The display can be switched off only if no other functions have been set.**

# Using the Oven

**Always cook with the oven door closed.**

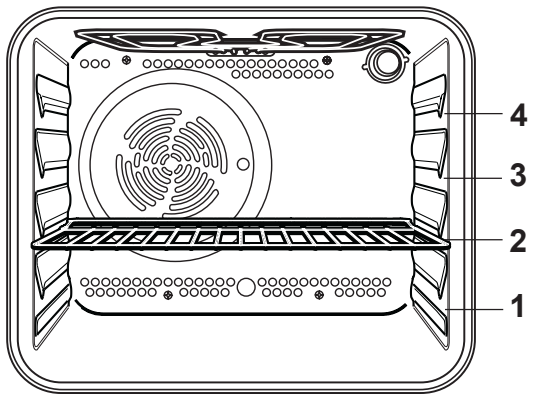
*Stand clear when opening the drop down oven door.* ***Do not*** *allow it to fall open - support the door using the door handle, until it is fully open.*

The oven has four shelf levels, and is supplied with two shelves. The shelf positions are counted from the bottom of the oven as shown in the diagram.

It is important that these shelves are correctly positioned as shown in the diagram.

**Do not place cookware directly on the oven base.**

**Attention!** - Do not place objects on the oven base and do not cover any part of the oven with aluminium foil while cooking, as this could cause a heat build-up which would affect the baking results and damage the oven enamel. Always place pans, heat-resisting pans and aluminium trays on the shelf which has been inserted in the shelf runners.




# Hints and Tips

## Condensation and steam

The oven is supplied with an exclusive system which produces a natural circulation of air and the constant recycling of steam. This system makes it possible to cook in a steamy environment and keep the dishes soft inside and crusty outside. Moreover, the cooking time and energy consumption are reduced to a minimum. During cooking steam may be produced which can be released when opening the oven door. This is absolutely normal.

**However, always stand back from the oven when opening the oven door during cooking or at the end of it to allow any build up of steam or heat to release.**

**When food is heated, it produces steam in the same way as a boiling kettle does. When steam comes in contact of the oven door glass, it will condense and produce waterdroplets. To reduce condensation, ensure the oven is well heated before placing food in the oven cavity. A short oven pre-heating (about 10 minutes) will then be necessary before any cooking. We recommend you to wipe away condensation after each use of the appliance.**

## Cookware

- Use any oven proof cookware which will withstand temperatures of 230°C.
- Baking trays, oven dishes, etc. should not be placed directly against the grid covering the fan at the back of the oven, or placed on the oven base.
- Do not use baking trays larger than 30 cm x 35 cm (12 in x 14 in) as they will restrict the circulation of heat and may affect performance.

## The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them.

**A** Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and base browning.

**B** Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and base browning.

# The Fan Oven

The air inside the oven is heated by the element around the fan situated behind the back panel. The fan circulates hot air to maintain an even temperature inside the oven.

**The advantage of cooking with this function is energy saving through:**

- **Faster Preheating**
  As the fan oven quickly reaches temperature, it is not usually necessary to preheat the oven although you may find that you need to allow an extra 5-7 minutes on cooking times. For recipes which require higher temperatures, best results are achieved if the oven is preheated first, e.g. bread, pastries, scones, souffles, etc.

- **Lower Temperatures**
  Fan oven cooking generally requires lower temperatures than conventional cooking.
  Follow the temperatures recommended in the cooking chart. Remember to reduce temperatures by about 20-25°C for your own recipes which use conventional cooking.

- **Even Heating for Baking**
  The fan oven has uniform heating on all shelf positions. This means that batches of the same food can be cooked in the oven at the same time. However, the top shelf may brown slightly quicker than the lower one. This is quite usual. There is no mixing of flavours between dishes.

## ☞ How to use the Fan Oven

1. Turn the oven function control knob to .
2. Turn the thermostat control to the required temperature.

## Things to note

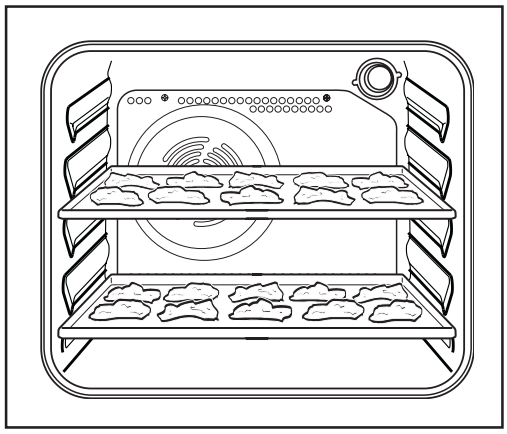
- The oven light will come on when the oven function control knob is set.
- The oven fan will operate continually during cooking.
- The thermostat control light will remain on until the correct temperature is reached. It will then cycle on and off to show the temperature is being maintained.

## The cooling fan

During cooking the cooling fan will operate continually. It may run on after the oven is switched off to keep the controls cool. This is quite normal.

**NOTE**

The action of the cooling fan will depend on how long the oven has been used and at what temperature. It may not switch in at all at lower temperature settings nor run on where the oven has only been used for a short time.



## Hints and Tips

- Shelf positions are not critical, but make sure the shelves are evenly spaced.
- When cooking more than one dish in the fan oven, place dishes centrally on the shelves rather than several dishes on one shelf.
- When the oven is full, you may need to allow slightly longer cooking time.
- When the oven is full of the same food, e.g. equal trays of small cakes or equal size victoria sandwich cakes, then they will be cooked in the same time and removed from the oven together. When different sizes of trays or types of food, e.g. biscuits and cakes are cooked, they will not necessarily be ready together.
- The fan oven can be used to heat foods through without thawing first, e.g. fruit tarts, mince pies, sausage rolls, and other small pastry items. Use a temperature of 190-200°C and allow 20-40 minutes (depending on the quantity of food in the oven).
- The use of too high temperatures can cause uneven browning. Check with the recommendations for oven temperatures given in the cooking charts, but be prepared to adjust the temperature, if necessary. Remember to reduce temperatures by about 20-25°C for your own conventional recipes.
- When roasting do use the trivet in the meat tin. Fat and meat juices will drain into the meat tin below and can be used to make gravy. The trivet also prevents splashes of fat from soiling the oven interior.
- The meat tin **should not** be placed on a heated hotplate as this may cause the enamel to crack.

# Cooking Chart - Fan Oven

Cooking times in the tables do not include pre-heating. We recommend to pre-heat the oven for about 10 minutes before cooking.

| Weight (gr.) | TYPE OF DISH | Fan Oven | | Cooking time | NOTES |
|---|---|---|---|---|---|
| | | Level | temp. °C | minutes | |
| | **CAKES** | | | | |
| | Whipped up kneading | 2 (1 and 3)* | 160 | 45 ~ 60 | In cake mould |
| | Shortbread dough | 2 (1 and 3)* | 160 | 20 ~ 30 | In cake mould |
| | Butter-milk cheese cake | 2 | 150 | 60 ~ 80 | In cake mould |
| | Apple cake | 2 (1 and 3)* | 170 | 40 ~ 60 | In cake mould |
| | Strudel | 2 | 150 | 60 ~ 80 | |
| | Jam-tart | 2 (1 and 3)* | 160 | 30 ~ 40 | |
| | Fruit cake | 1 | 160 | 45 ~ 60 | In bread pan |
| | Sponge cake | 2 (1 and 3)* | 160 | 30 ~ 40 | In cake mould |
| | Christmas cake | 1 | 160 | 40 ~ 60 | In cake mould |
| | Plum cake | 1 | 160 | 50 ~ 60 | In bread pan |
| | Small cakes | 2 (1 and 3)* | 160 | 25 ~ 35 | In baking tray |
| | Biscuits | 2 (1 and 3)* | 150 | 20 ~ 30 | In baking tray |
| | Meringues | 2 (1 and 3)* | 100 | 90 ~ 120 | In baking tray |
| | Buns | 2 (1 and 3)* | 180 | 12 ~ 20 | In baking tray |
| | Pastry: Choux | 2 (1 and 3)* | 190 | 15 ~ 25 | In baking tray |
| | **BREAD AND PIZZA** | | | | |
| 1000 | White bread | 2 | 180 | 40 ~ 60 | 1-2 pieces |
| 500 | Rye bread | 1 | 180 | 30 ~ 45 | In bread pan |
| 500 | Bread rolls | 2 (1 and 3)* | 175 | 20 ~ 35 | 6-8 rolls |
| 250 | Pizza | 2 (1 and 3)* | 190 | 15 ~ 30 | in baking pan |
| | **FLANS** | | | | |
| | Pasta flan | 2 (1 and 3)* | 175 | 40 ~ 50 | in mould |
| | Vegetable flan | 2 (1 and 3)* | 175 | 45 ~ 60 | in mould |
| | Quiches | 2 (1 and 3)* | 180 | 35 ~ 45 | in mould |
| | Lasagne | 2 | 160 | 45 ~ 60 | in mould |
| | Cannelloni | 2 | 175 | 40 ~ 55 | in mould |
| | **MEAT** | | | | |
| 1000 | Beef | 2 | 175 | 50 ~ 70 | On grid |
| 1200 | Pork | 2 | 175 | 100 ~ 130 | On grid |
| 1000 | Veal | 2 | 175 | 90 ~ 120 | On grid |
| 1500 | English roast beef | | | | |
| 1500 | underdone | 2 | 200 | 50 ~ 60 | On grid |
| 1500 | done | 2 | 200 | 60 ~ 70 | On grid |
| 1500 | well done | 2 | 200 | 70 ~ 80 | On grid |
| 2000 | Shoulder of pork | 2 | 170 | 120 ~ 150 | With rind |
| 1200 | Shin of pork | 2 | 160 | 100 ~ 120 | 2 pieces |
| 1200 | Lamb | 2 | 175 | 110 ~ 130 | Leg |
| 1000 | Chicken | 2 | 175 | 60 ~ 80 | Whole |
| 4000 | Turkey | 2 | 160 | 210 ~ 240 | Whole |
| 1500 | Duck | 2 | 160 | 120 ~ 150 | Whole |
| 3000 | Goose | 2 | 160 | 150 ~ 200 | Whole |
| 1200 | Rabbit | 2 | 175 | 60 ~ 80 | Cut in pieces |
| 1500 | Hare | 2 | 175 | 150 ~ 200 | Cut in pieces |
| 800 | Pheasant | 2 | 175 | 90 ~ 120 | Whole |
| | Meat loaf | 2 | 160 | 40 ~ 60 | in bread pan |
| | **FISH** | | | | |
| 1200 | Trout/Sea bream | 2 (1 and 3)* | 175 | 30 ~ 40 | 3-4 fishes |
| 1500 | Tuna fish/Salmon | 2 (1 and 3)* | 175 | 25 ~ 35 | 4-6 fillets |

This chart is intended as a guide only. It may be necessary to increase or decrease the temperature to suit your individual requirements. Only experience will enable you to determine the correct setting for your personal requirements. If you wish to cook more than one dish at the same time, we suggest that you change the cooking levels of your dishes during the last 5-10 minutes in order to obtain a more uniform colour of your dishes.

**(*)** If you need to cook more than one dish at the same time, we recommend you to place them on the levels quoted between brackets. Shelf positions are counted from bottom of the oven.

# Grilling

***Grilling must be carried out with the oven door closed.***
***The grill pan handles must be removed from the pan during grilling.*** *Always use oven gloves to remove and replace the grill pan handles.*
*Ensure that you* ***support*** *the grill pan when removing it from the oven.*

## How to Use the Grill

1. Turn the oven control function knob on .
2. Turn the thermostat control knob on the required temperature.
3. Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.

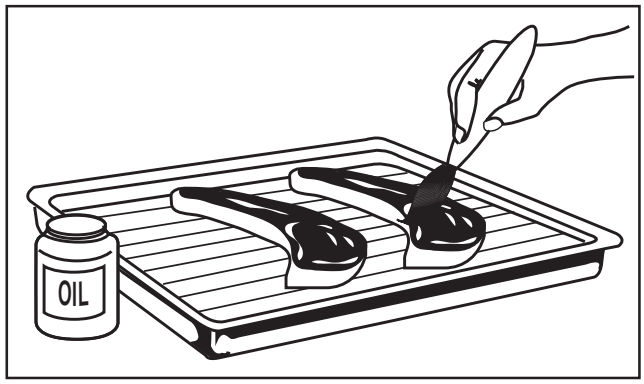
Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary, during cooking.

During cooking, the cooling fan and the thermostat control light will operate in the same way as described for the fan oven function.

## Hints and Tips

- Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices. Food such as fish, liver and kidneys may be placed directly on the grill pan, if preferred.
- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats
- When toasting bread, we suggest that the top runner position is used.
- The food should be turned over during cooking, as required.

**The grill element is controlled by the thermostat. During cooking, the grill cycles on and off to prevent overheating.**




## Cooking chart - Grilling

**We recommend to pre-heat the oven for about 10 minutes before cooking.**

| TYPE OF DISH | Quantity | | Grilling | | Cooking time (minutes) | |
|---|---|---|---|---|---|---|
| | Pieces | Weight | Level (4 3 2 1) | temp. °C | Upper side | Lower side |
| Fillet steaks | 4 | 800 | 3 | max | 12 ~ 15 | 12 ~ 14 |
| Beef-steaks | 4 | 600 | 3 | max | 10 ~ 12 | 6 ~ 8 |
| Sausages | 8 | — | 3 | max | 12 ~ 15 | 10 ~ 12 |
| Pork chops | 4 | 600 | 3 | max | 12 ~ 16 | 12 ~ 14 |
| Chicken (cut in two) | 2 | 1000 | 3 | max | 30 ~ 35 | 25 ~ 30 |
| Kebabs | 4 | — | 3 | max | 10 ~ 15 | 10 ~ 12 |
| Chicken (breast) | 4 | 400 | 3 | max | 12 ~ 15 | 12 ~ 14 |
| Hamburger | 6 | 600 | 3 | max | 10 ~ 15 | 8 ~ 10 |
| Fish (fillets) | 4 | 400 | 3 | max | 12 ~ 14 | 10 ~ 12 |
| Sandwiches | 4-6 | — | 3 | max | 5 ~ 7 | — |
| Toast | 4-6 | — | 3 | max | 2~4 | 2 ~ 3 |

The chart is intended as a guide only and should be adjusted according to taste.
Cooking time depends on the thickness of the meat and not on its weight.
When roasting, ensure the meat is cooked thoroughly, use a meat thermometer if preferred to check the centre temperature has reached the required temperature (see table).

# Defrosting

The oven fan operates without heat and circulates the air, at room temperature, inside the oven. This increases the speed of defrosting. However, please note that the temperature of the kitchen will influence the speed of defrosting.
This function is particularly suitable for delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

## How to Use Defrosting

1. Turn the oven function control knob to ❄.
2. Ensure the thermostat control knob is in the OFF position.

## Hints and Tips

- Cover food with a lid, aluminium foil or plastic film to prevent drying out during defrosting.
- ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.
- Frozen food should be placed in a single layer when ever possible and turned over half way through the defrosting process.
- Only joints of meat and poultry up to 2 kg. (4 lb.) are suitable for defrosting in this way.

# Cleaning the Oven

*Before cleaning always allow the cooling fan to cool the oven down before switching off at the electricity supply.*
*This appliance cannot be cleaned with steam or with a steam cleaning machine.*

*The oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan.*

## Cleaning materials

Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer.
Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

## External cleaning

Regularly wipe over the control panel, oven door and door seal using a soft cloth well wrung out in warm water to which a little mild washing-up liquid has been added.

*To prevent damaging or weakening the door glass panels avoid the use of the following:*
*Household detergent and bleaches*

- *Impregnated pads unsuitable for non-stick saucepans*
- *Brillo/Ajax pads or steel wool pads*
- *Chemical oven pads or aerosols*
- *Rust removers*
- *Bath/Sink stain removers*

Clean the outer and inner door glass using warm soapy water. Should the inner door glass become heavily soiled it is recommended that a cleaning product such as Hob Brite is used. Do not use paint scrapers to remove soilage.

*DO NOT clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter.*

*If the door glass panel becomes chipped or has deep scratches, the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Contact your local Service Force Centre who will be pleased to advise further.*

## Oven Cavity

The enamelled oven cavity is best cleaned whilst the oven is still warm.
Wipe the oven over with a soft cloth soaked in warm soapy water after each use. From time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner.

## Oven Shelves

To clean the oven shelves, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth.

# Replacing the Oven Light

**Disconnect the appliance.**

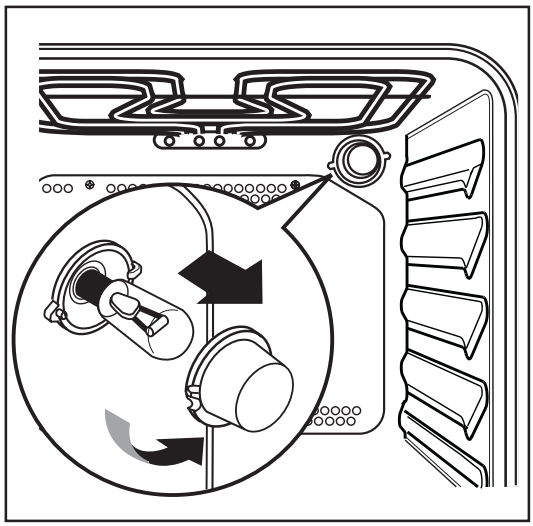
If the oven bulb needs replacing, it must comply with the following specifications:

- Electric power: 15 W / 25 W;
- Electric rate: 230 V (50 Hz);
- Resistant to temperatures of 300 °C;
- Connection type: E14.

These bulbs are available from your local Service Force Centre.

To replace the faulty bulb:

1. Ensure the oven is disconnected from the electrical supply.
2. Turn the glass cover anticlockwise.
3. Remove the faulty bulb and replace with the new one.
4. Refit the glass cover.
5. Reconnect to the electrical supply.



# Something not working

If the appliance is not working correctly, please carry out the following checks, before contacting your local Service Centre.
**IMPORTANT:** If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

| SYMPTOM | SOLUTION |
|---|---|
| ■ The oven does not come on | ◆ Check the oven is in manual operation and that both a cooking function and temperature have been selected.<br>◆ Check the oven is wired in properly, and the socket switch or the switch from the mains supply to the oven are ON. |
| ■ The oven temperature light does not come on | ◆ Select a temperature with the thermostat control knob<br>◆ Select a function with the oven function control knob. |
| ■ The oven light does not come on | ◆ Select a function with the oven function control knob<br>◆ Check the light bulb, and replace it if necessary (see "Replacing the Oven Light") |
| ■ It takes too long to finish the dishes, or they are cooked too fast. | ◆ The temperature may need adjusting<br>◆ Refer to the contents of this booklet, especially to the chapter “Using the Oven”. |
| ■ Steam and condensation settle on the food and the oven cavity. | ◆ Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed. |
| ■ The electronic programmer does not work | ◆ Check the instructions for the timer. |
| ■ The oven fan is noisy | ◆ Check that shelves and bakeware are not vibrating in contact with the oven back panel. |

If after all these checks, the oven still does not work, contact your local Service Force Centre quoting your model and serial number, which can be found on the rating plate. Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

**In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.**

# Service and Spare Parts

SERVICE FORCE

In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Zanussi Service Force Centre by telephoning:

**0870 5 929929**

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.
For the address of your local Service Force Centre and further information about Service Force, please visit the website at www.serviceforce.co.uk
Before calling out an engineer, please ensure you have read the details under the heading “Something Not Working.”

When you contact the Service Force Centre you will need to give the following details:
1. Your name, address and post code
2. Your telephone number
3. Clear and concise details of the fault
4. The model and serial number of the appliance (found on the rating plate)
5. The purchase date

# Customer Care Department

For general enquiries concerning your Zanussi appliance or for further information on Zanussi products, please contact our Customer Care Department by letter or telephone at the address below or visit our website at www.zanussi.co.uk

## Customer Care Department

Zanussi
55-77 High Street
Slough
Berkshire
SL1 1DZ
08705 727727 (*)

* calls to this number may be recorded for training purposes.

For Customer Service in the Republic of Ireland please contact us at the address below:

ZANUSSI
Electrolux Group (Ire) Ltd.
Long Mile Road
Dublin 12
Republic of Ireland

Tel: + 353 (0) 1 4090751
e-mail: service.eid@electrolux.ie

# Guarantee Conditions

## Zanussi Guarantee conditions

We, Zanussi, undertake that if, within 24 months of the date of the purchase, this Zanussi appliance or any part thereof is proved to be defective by any reason only of faulty workmanship or materials, we will, at our option, repair or replace the same FREE OF ANY CHARGE for labour, materials or carriage on condition that:

* The appliance has been correctly installed and used only on the gas and electricity supply stated on the rating plate.
* The appliance has been used for normal domestic purpose only, and in accordance with the manufacturer's instructions.
* The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
* All service work under this guarantee must be undertaken by a Zanussi Service Centre.
* Any appliance or defective part replaced shall become the Company's property.
* This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am and 5.30pm** Monday to Friday**.** Visits may be available outside these hours, in which case a **premium** will be charged.

## Exclusions

**This guarantee does not cover:**

* Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
* Costs incurred for calls to put right an appliance which is improperly installed or calls to appliance outside the United Kingdom.
* Appliances found to be in use within a commercial or similar environment, plus those which are the subject to rental agreements.
* Products of Zanussi manufacture which are not marketed by Zanussi.

## European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

* The guarantee starts from the date you first purchased your product.
* The guarantee is for the same period and to the same extent for labour and parts as exist in the new country of use for this brand or range of products.
* This guarantee relates to you and cannot be transferred to another user.
* Your new home is within the European Community (EC) or European Free Trade Area.
* The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household
* The product is installed taking into account regulations in your new country.

Before you move, please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

| | | |
|---|---|---|
| France | Senlis | +33 (0)3 44 62 29 99 |
| Germany | Nürnberg | +49 (0)911 323 2600 |
| Italy | Pordenone | +39 (0)1678 47053 |
| Sweden | Stockholm | +46 (0)8 738 79 50 |
| UK | Slough | +44 (0)1753 219897 |

# Installation

*The oven must be installed according to the instructions supplied.*

*This oven must be installed by **qualified personnel** to the relevant British Standards.*

## Technical Data

### Dimensions of recess

| | |
|---|---|
| Height | 580 mm |
| Width | 560 mm |
| Depth | 550 mm |

### Dimensions of the oven cavity

| | |
|---|---|
| Height | 335 mm |
| Width | 405 mm |
| Depth | 400 mm |
| Oven capacity | 56 litres |

## Heating elements rating

| | |
|---|---|
| Convection element | 2,000 W |
| Grill | 1,650 W |
| Oven Light | 25 W |
| Cooling Fan | 25 W |
| Convection Fan | 25 W |
| Total Rating | 2,075 W |
| Supply voltage (50 Hz) | 230 V |

# Electrical Connection

The oven is designed to be connected to 230 V (50 Hz) electricity supply.
The oven has an easily accessible terminal block which is marked as follows:

Letter L - Live terminal
Letter N - Neutral terminal
⏚ or E - Earth terminal

**THIS OVEN MUST BE EARTHED**

The cable used to connect the oven to the electrical supply must comply to the specifications given below.

### For Uk use only

| Connection via | Min. size Cable/flex | Cable / flex type | Fuse |
|---|---|---|---|
| • 13 A socket outlet<br>• 13 A spur box | 2.5 $mm^2$ | 3 core butyl insulated | 13 A min. |
| • Cooker Control Circuit | 2.5 $mm^2$ | PVC/PVC twin and earth | 15 A min. 20 A max. |

### For Europe use only

| Min. size Cable/flex | Cable / flex type | Fuse |
|---|---|---|
| 1.5 $mm^2$ | H07 RN-F, H05 RN-F, H05 RR-F, H05 VV-F, H05 V2V2-F (T90), H05 BB-F | 13 A |

It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3mm between the switch contacts and of a type suitable for the required load in compliance with the current rules.

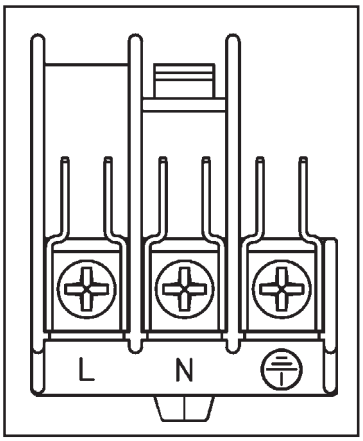
The switch must not break the yellow and green earth cable at any point.
The yellow and green earth cable should be 2-3 cm. longer than the other cables.

**Important**

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature.

Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

**The manufacturer disclaims any responsibility should these safety measures not be carried out.**



# Building In

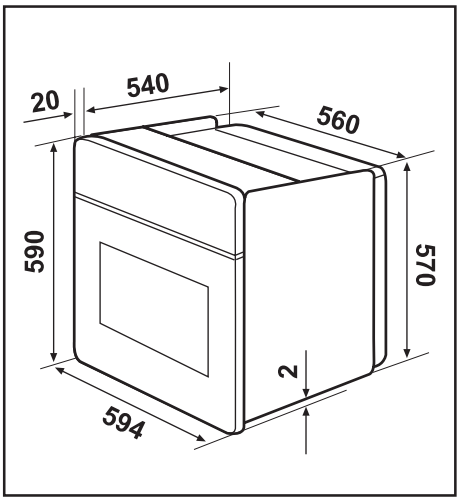
**Please ensure that when the oven is installed it is easily accessible for the engineer in the event of a breakdown.**

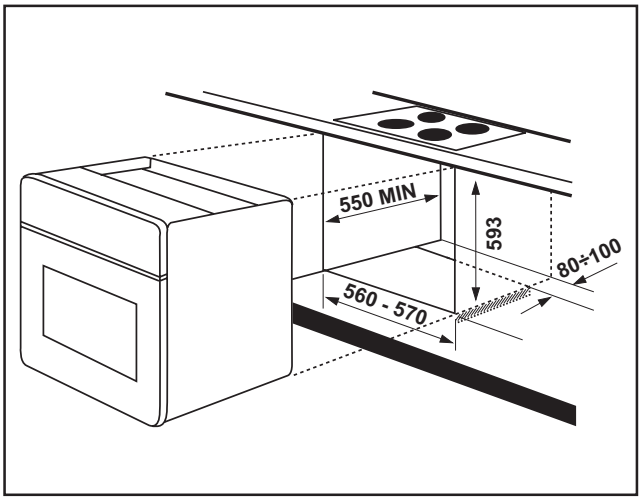
## Building In

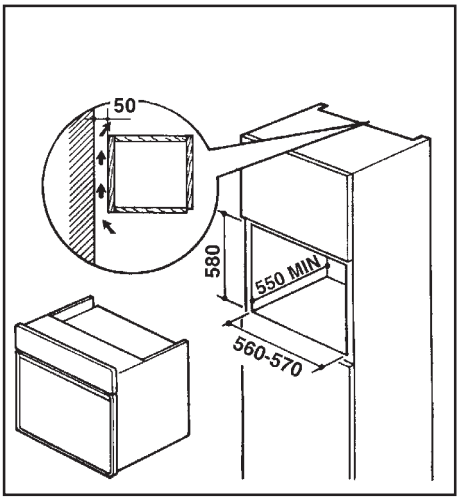
The surround or cabinet into which the oven will be built must comply with these specifications:

- the dimensions must be as shown in the relevant diagrams;
- the materials must withstand a temperature increase of at least 60°C above ambient;
- proper arrangements must be made of a continuous supply of air to the oven to prevent the oven overheating.

Dimensions of the oven and recess required are given in the relevant diagrams.

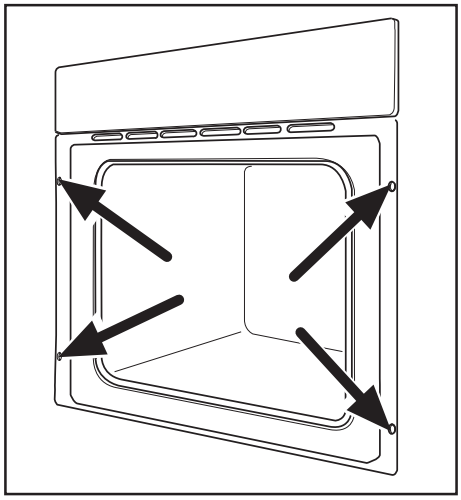



## Securing The Oven To The Cabinet

1. Fit the oven into the cabinet recess,
2. Open the oven door,
3. Secure the oven to the kitchen cabinet with four wood screws, which fit the holes provided in the oven frame.



| - | ES | DA | DE | EL | EN | FR | IT | NL | PT | SV | FI | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|
| 1 | Fabricante | Mærke | Hersteller | Προμηθευτής | Manufacturer | Fabricant | Costruttore | Fabrikant | Fabricante | Leverantör | Tavarantoimittaja | ZANUSSI |
| 2 | Modelo | Model | Modell | Μοντέλο | Model | Modèle | Modello | Model | Modelo | Modell | Malli | ZBF 360 |
| 3 ● | Clase de eficiencia energética | Relativt energiforbrug | Energieeffizienzklasse | Τάξη ενεργειακής απόδοσης | Energy efficiency class | Classement selon son efficacité énergétique | Classe di efficienza energetica | Energie-efficiëntieklasse | Classe de eficiência energética | Energieffektivitetsklass | Energiatehokkuusluokka | A |
| 4 | - Calentamiento convencional | - Traditionel opvarmning | - Konventionelle Beheizung | - Συμβατική | - Conventional | - Classique | - Convezione naturale | - Conventioneel | - Convencional | - Konventionell värmning | - Ylä-alalämpö | |
| 5 | - Convección forzada | - Varmluft | - Um/Heißluft | - Με κυκλοφορία θερμού αέρα | - Forced air convection | - Convection forcée | - Convezione forzata | - Geforceerde luchtconvectie | - Convecção forçada de ar | - Värmning med varmluft | - Kiertoilma | |
| | Consumo de energía Función de calentamiento: | Energiforbrug Opvarmningsfunktion: | Energieverbrauch Beheizung: | Κατανάλωση ενέργειας Λειτουργία θέρμανσης | Energy consumption Heating function: | Consommation d'énergie Fonction chauffage: | Consumo di energia Funzione di riscaldamento: | Energieverbruik Verhittingsfunctie: | Consumo de energia Função de aquecimento: | Energiförbrukning Värmningsfunktion: | Energiankulutus Kuumennusta pa: | |
| 6 | - Calentamiento convencional | - Traditionel opvarmning | - Konventionelle Beheizung | - Συμβατική | - Conventional | - Classique | - Convezione naturale | - Conventioneel | - Convencional | - Konventionell värmning | - Ylä-alalämpö | 0,79 kWh |
| 7 | - Convección forzada | - Varmluft | - Um/Heißluft | - Με κυκλοφορία θερμού αέρα | - Forced air convection | - Convection forcée | - Convezione forzata | - Geforceerde luchtconvectie | - Convecção forçada de ar | - Värmning med varmluft | - Kiertoilma | 0,78 kWh |
| 8 | - Vapor | - Damp | - Dampf | - Ατμού | - Steam | - Vapeur | - Vapore | - Stoom | - Vapor | - Ånga | - Höyry | |
| 9 | Volumen neto (litros) | Nettovolumen (liter) | Nettovolumen (Liter) | Ωφέλιμος όγκος (λίτρα) | Usable volume (litres) | Volume utile (litres) | Volume utile (litri) | Netto volume (liter) | Volume útil Litros | Användbar volym (liter) | Käyttötilavuus (litraa) | 56 |
| ●● ●●● ●●●● | Tipo: - Pequeño - Medio - Grande | Type: - Lille - Mellemstort - Stort | Typ: - Klein - Mittel - Groß | Τύπος: - Μικρός - Μεσαίος - Μεγάλος | Size: - Small - Medium - Large | Type: - Faible volume - Volume moyen - Grand volume | Tipo: - Piccolo - Medio - Grande | Type: - Klein - Middelgroot - Groot | Tipo - pequeno - médio - grande | Storlek: - Liten - Medelstor - Stor | Koko: - Pieni - Keskikokoinen - Suuri | |
| | Tiempo de cocción con carga normal: | Tilberedningstid ved standardbelastning: | Kochzeit bei Standardbeladung: | Χρόνος για ψήσιμο τυποποιημένου φορτίου: | Time to cook standard load: | Temps de cuisson en charge normale: | Tempo necessario per cottura carico normale: | Bereidingstijd bij standaardbelasting: | Tempo de cozedura da carga-padrão: | Tillagningstid för en standardlast: | Paistoaika vakiokuormalla: | |
| 10 | - Calentamiento convencional | - Traditionel opvarmning | - Konventionelle Beheizung | - Συμβατική | - Conventional | - Classique | - Convezione naturale | - Conventioneel | - Convencional | - Konventionell värmning | - Ylä-alalämpö | 43 min. |
| 11 | - Convección forzada | - Varmluft | - Um/Heißluft | - Με κυκλοφορία θερμού αέρα | - Forced air convection | - Convection forcée | - Convezione forzata | - Geforceerde luchtconvectie | - Convecção forçada de ar | - Värmning med varmluft | - Kiertoilma | 41 min. |
| 12 | Superficie de la placa de cocción de mayor tamaño | Arealet af den største bageplade | Größe des größten Backblechs | Η μεγαλύτερη επιφάνεια ψησίματος εκφραζόμενη | The area of the largest baking sheet | Aire de la surface de la plus grande plaque pour patisserie | Superficie del piano di cottura più grande | Oppervlakte van de grootste bakplaat | Área da superfície da maior placa de pastelaria | Ytan för den största bakplåten | Suurimman leivinpellin ala | 1130 cm² |
| 13 | Ruido [dB (A) re 1 pW] | Lydeffektniveau dB (A) (Støj) | Geräusch (dB (A) re 1 pW) | Ξόρυβος [dB (A) ανά 1 pW] | Noise (dB (A) re 1 pW) | Bruit [dB (A) re 1 pW] | Rumore [dB (A) re 1 pW] | Geluidsniveau dB (A) re 1 pW | Nível de ruído dB (A) re 1 pW | Bullernivå dB (A) | Ääni (dB (A) re 1 pW) | |

● Más eficiente / Lavt forbrug / Niedriger Verbrauch / Πιο αποδοτικό / More efficient / Économe — Bassi consumi / Efficiënt / Mais eficiente / Låg förbrukning / Vähän kuluttava

A B C D E F G

Menos eficiente / Højt forbrug / Hoher Verbrauch / Λιότερο αποδοτικό / Less efficient / Peu économe — Alti consumi / Inefficiënt / Menos eficiente / Hög förbrukning / Paljon kuluttava

●● 12 l ⩽Volumen neto/Nettovolumen/Ωφέλιμος όγκος/Usable volume/Volume utile/ Netto volume/Volume útil/Användbar volym/Käyttötilavuus < 35 l

●●● 35 l ⩽Volumen neto/Nettovolumen/Ωφέλιμος όγκος/Usable volume/Volume utile/ Netto volume/Volume útil/Användbar volym/Käyttötilavuus < 65 l

●●●● 65 l ⩽Volumen neto/Nettovolumen/Ωφέλιμος όγκος/Usable volume/Volume utile/ Netto volume/Volume útil/Användbar volym/Käyttötilavuus

2002/40/EC

## CUSTOMER CARE


### Zanussi

55-77 High Street
Slough
Berkshire, SL1 1DZ
Tel: 08705 727727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***From the Electrolux Group.*** *The world's No.1 choice.*

*The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.*

Grafiche MDM - Forlì